3: Leyburn Z-4, 5 (no date) 1966
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any usual measure. But Haitians do produce by traditional craft methods a surprisingly large number of the articles they need for daily life. In the countryside it is possible to see many persons engaged, mostly on a part-time basis, in craft activities and home industry that have their roots in the prerevolutionary era. Leatherworkers operating small, crude tanneries still flourish. Charcoal-burners, and operators of small lime kilns that produce building material, are found in every village. Smiths make and repair simple tools, working with forges of archaic design. Combs are made from cows' horns and tortoiseshell, buttons from bone; carrying-bags, fish traps, and a wide variety of baskets from withes, bamboo strips, and grasses; wooden bowls, mortars and pestles, tool handles and spoons from local woods; dippers, pots, and candelabra from tin cans; and sandals from tires and inner tubes. Sawyers cut and dress timber; cabinetmakers still manufacture simple furniture of traditional design from the fast-disappearing tropical woods; many women, working either with the simplest sorts of sewing machines or by hand, make clothing for use and for sale. Along the coasts there are dugout-makers, shipbuilders, and sail- and seine-makers. Simple mattresses, fabricated from local grasses, are sold in every large marketplace, as are crude ceramic wares made by local potters. At the start of the twentieth century, Italian immigrants brought a sturdy tradition of cobbling to Haiti, which has been destroyed only recently by the flood of American imported shoes with their attached prestige, until recently, *vitiliè* was a colloquial term for shoe, coming from the name of the most famous of those Italian cobblers.

One of the striking features of Haiti's craft traditions is its relative stability since the revolution. It was under slavery that Haitians first became "westernized," learning what were then standard French craft practices, adjusted to local colonial conditions, probably with some modifying features coming from the African past. It was before the revolution that the Haitian people learned and stabilized their consumer tastes, agricultural and craft standards, and work procedures. Such preferences and standards were worked out primarily in terms of the demands of the plantation regime itself; but even the most repressive social system leaves some opportunity for acculturation. Today's sugar-making shops and rural rum distilleries employ techniques centuries old and little modified over time. Housebuilding and woodworking techniques in the countryside are substantially

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list except in raw form, in which it had an annual sale of only a few thousand pounds. Other subordinate exports were cotton, logwood, lignum vitae, mahogany, tortoise shells, hides, cacao, cassia, wax, ginger, bullocks' horns, and tobacco—and many of these came primarily from the Dominican rather than the Haitian part of the island, during the twenty-two year period of union. The imports were mainly clothing and provisions. That an agricultural country should need to bring in flour, butter, cheese, lard, beef, pork, candles, and especially—in the light of former days—refined sugar, is eloquent testimony to the degree to which food production had declined since colonial times. Other imports were more to be expected, since manufacture had never developed: linen, cotton goods of all kinds, some few woolens, cutlery, iron goods, wines and brandies, oil, lumber, coarse iron goods, earthenware, tin plates, and minor articles."[11]

Gone now were the days of big things in Haiti. Estates of thousands of acres would in Boyer's time have been only a liability. Profits were measured, or rather hoped for, in terms of hundreds rather than thousands of dollars.[12] Saint-Domingue of the 1780's was one of the exciting parts of the world to traders; Haiti of fifty years later was little more than a vague name except to specialists. Any country relying for its economic security upon one crop and its sale in a foreign market must expect vicissitudes in its income. Haiti had these in full measure. And so the prosperity of the country steadily diminished."[13]

11. See the very careful report to Great Britain by her consul, Charles Mackenzie, in 1830: *Notes on Hayti*, II, 173–190.

12. Mackenzie [*Communications Received at the Foreign Office* [of Great Britain] *Relative to Hayti*, Document XI] reports in 1825: "Generally speaking, no sugar is manufactured on the estates devoted to the cultivation of the sugar cane; the juice is either inspissated to obtain syrup, and sold for common use, or distilled into a very inferior rum, called here 'Tafia.'" Then, citing the case of Tor, an estate formerly owned by Pétion but in 1825 by Boyer, he reports: "Formerly 1,500 carreaux were in cane; 1,500 slaves were employed on it; 3 sugar mills were constantly at work, and excellent clayed sugar was made. Now only about 7 carreaux are in cultivation; 50 laborers are employed; the only produce is a little syrup and tafia, which last is retailed in a small shop by the side of the road, in front of the president's residence."

13. These vicissitudes have been frequently noted. Droughts and hurricanes, pests and earthquakes, were causes of constant apprehension. The chief factors at work to diminish Haitian prosperity were two: the division of land into small parcels at home, and the competition of other countries with Haitian coffee abroad. The price of coffee had declined in all the European markets, making the return to the cultivator exceedingly small.